

WHITE OAK

KITCHEN + DRINKS
at the Houston Galleria

LUNCH MENU

CREATE YOUR OWN LUNCH

LUNCH HOUR SPECIAL

Monday - Friday 11:00am to 2:00pm
Pick 2 for 11 | Pick 3 for 13

LATE LUNCH HOUR SPECIAL

Monday - Friday 2:00pm to 5:00pm
Pick 2 for 9 | Pick 3 for 11

Tarragon Chicken Salad | Seasonal Fruit *GF*
BLTA Chicken Club Sandwich*
Kitchen Cheese Burger +3
Falafel Fattoush Salad*
Detox Chicken Salad* *GF*
Lime Shrimp Salad* *GF*
Strawberry + Goat Cheese Salad
Mint Salad
Quinoa Chili
Kale Chips *GF*
Local Cheese, Fruit + Za'atar Crisps
Daily Market Soup
Chicken Tortilla Soup +2 available Wednesday thru Friday
House Made Pimento Cheese + Za'atar Pita Crisps
Maui Salsa + Za'atar Pita Crisps
Hummus + Watermelon Radish *GF*
Two Superfood Cookies
Seasonal Sliced Fruit *GF*
Vegan Banana Bread
Organic Cinnamon Roll
Two Almond Macaron *GF*
Daily Pastry

* half portions

FARM TO TABLE

Allen's Fried Chicken 14
half chicken, cheesy truffle mac, sautéed baby kale, jalapeño-bacon jam, pecan smoked bacon gravy.
please allow additional preparation time

Shrimp + Chicken Pad Thai 14
rice noodles, egg, scallion, tofu, peanut, chili flakes, bean sprout, cilantro.

Juan's Fish Taco 13
two tacos, salmon, tilapia, maui salsa, red cabbage, cilantro. *GF*

Spicy Seafood Linguine 16
shrimp, salmon, lump crab, roasted corn, creme fraiche.

SUGAR

Cookies + Milk 5
oatmeal, dark chocolate, walnuts, coconut.

Pineapple Upside Down Waffle 8
mexican vanilla ice cream, sticky toffee caramel.

S'mores Bread Pudding 7
goey marshmallow, chocolate ganache, graham crust, mexican vanilla ice cream.

DRINKS

Tazo Passion Ice Tea 3.5

Daily Fresh Squeezed Juice 7
limited availability

Raspberry Limeade 4

If you have any concerns regarding food allergies, please alert your server prior to ordering.

WHITEOAKHOUSTON.COM

Houston Galleria • 5011 Westheimer • Houston, TX 77056
Phone: 713.960.6588 • Events: events@whiteoakhouston.com
Elizabeth Weng Moussa, General Manager | Tony Castillo, Chef

STARTERS

Cheesy Truffle Mac 5
pecan smoked bacon, redneck cheddar, fontina, gruyere.

Chicken Gyoza 8
sriracha, plum sauce.

Local Salumi Cheese Board 12
chef tony's selection of houston dairymaids cheese, grapes, honeycomb, za'atar crisps.

Kitchen Dip 7
house made pimento cheese, maui salsa, hummus, za'atar pita crisps.

Chilaquiles Street Nachos 11
house ground beef, local cheese, tomato, sour cream, avocado, roasted corn, salsa, pickled jalapeño. *GF*

Peppercorn Calamari 9
meyer lemon aioli. *GF*

Zucchini Frites 8
almond flour, chipotle radish dip.

Chicken Tortilla Soup 8
carrots, celery, pepper, avocado, menomina, available Wednesday thru Friday

Quinoa Chili 7
ground beef, black bean, roasted corn, sour cream, redneck cheddar, chives, za'atar crisps.

SANDWICH + BURGER

Select Your Side
sweet potato waffle fries | seasonal sliced fruit | truffle parmesan fries
kale chips | za'atar crisps | daily market soup

Kitchen Cheese Burger 14
90% lean, ground in house, houston dairymaids redneck cheddar, smoked mesquite aioli, LTOP, slow dough butterflak bun.

White Oak Bison Burger 16
95% lean buffalo, pecan smoked bacon, avocado, hickory cheddar, tomato, arugula, onion ring, jalapeño-bacon jam, slow dough butterflak bun, potato egg salad.

BLTA Chicken Club Sandwich 14
free range chicken, pecan smoked bacon, sunflower sprout, avocado, raclette, kim chi aioli.

Tarragon Chicken Salad Sandwich 11
celery, chive, bell pepper, pickle, slow dough whole wheat toast.

SALAD

BLT Steak 15
flat iron, pecan smoked bacon, za'atar, fresh mint, raspberry vinaigrette. *GF*

Salmon Kale 15
chimichurri, baby kale, steak tomato, citrus vinaigrette. *GF*

Detox Chop 14
free range yogurt marinated chicken, avocado, cherry tomato, grape, medjool dates, almonds, shaved romano, kalamata olive, red onion, thyme, cilantro + tarragon vinaigrette. *GF*

Strawberry + Goat Cheese 8
baby kale, candied pecans, lemon vinaigrette. *GF*

GLUTEN FREE

Green Tea Lacquered Salmon 15
shitake mushroom, spinach leaves, butternut squash, sweet potato, kale chips. *GF*

Skinny Protein 14
free range chicken, roasted asparagus, smashed cauliflower + chive, maui salsa, hummus. *GF*

Save The Carbs No Bun Burger 13
90% lean, ground in house, pecan smoked bacon, houston dairymaids redneck cheddar, LTOP, smoked mesquite aioli, seasonal fruit. *GF*

Tony's Guilt Free Bolognese 14
house ground beef, spaghetti squash, scratch tomato sauce, basil, shaved parmesan. *GF*

GF Gluten Free

We love supporting our local farmers
Bryan's Farm | Houston Dairymaids | Sinful Bakery | Slow Dough Bake Shop | Amy's Ice Cream
20% gratuity added to parties of 6+ | split plate \$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.